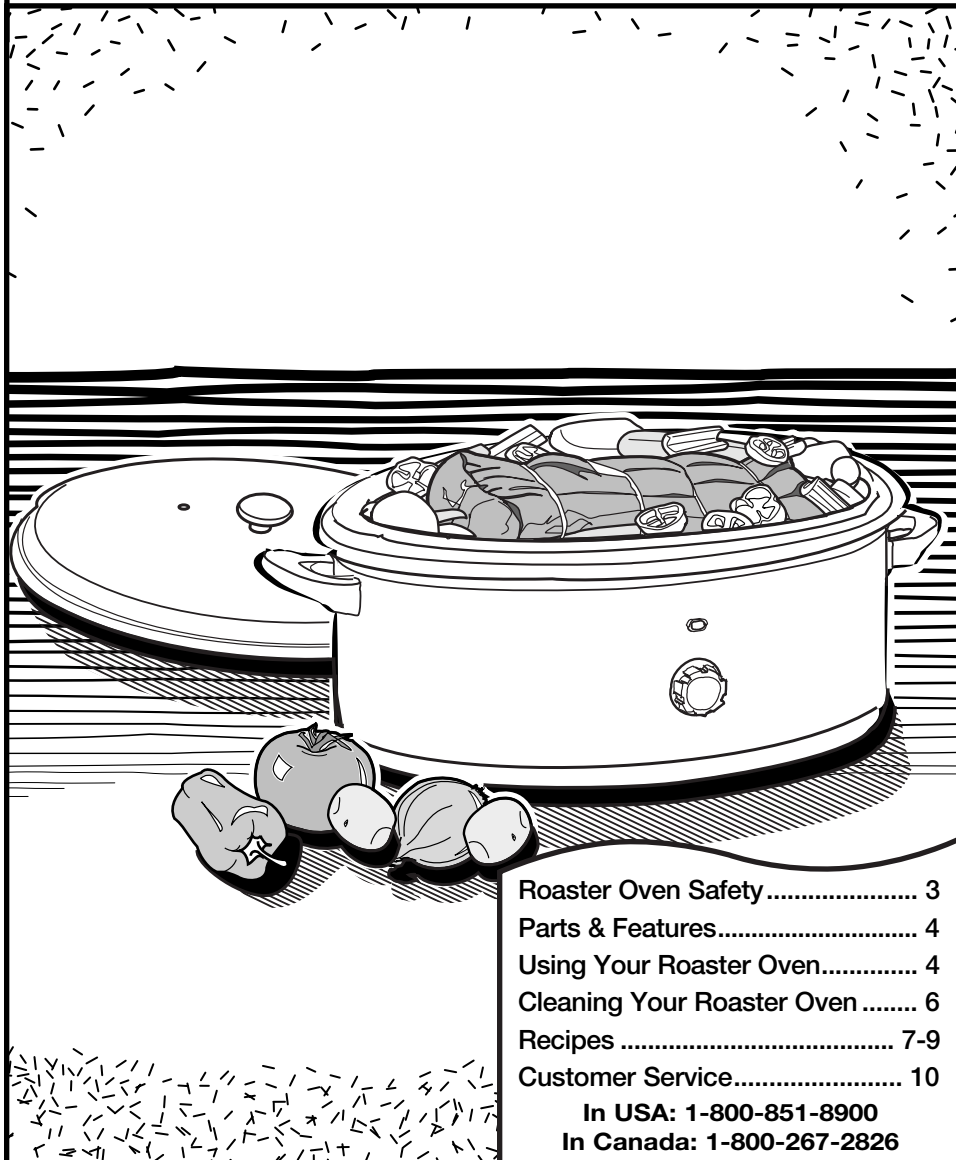


**Hamilton Beach®**

# *Roaster Oven*



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**In USA: 1-800-851-8900**

**In Canada: 1-800-267-2826**

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# Roaster Oven Safety

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse roaster base, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. **CAUTION:** Steam escaping from under cover or food warming pans is hot and can cause burns.
13. Do not use appliance for other than intended use.
14. Use oven mitts to remove the insert pan from the roaster oven; or to remove a baking pan or cooked food from the insert pan.

## SAVE THESE INSTRUCTIONS!

### Consumer Safety Information

This appliance is intended for household use only.

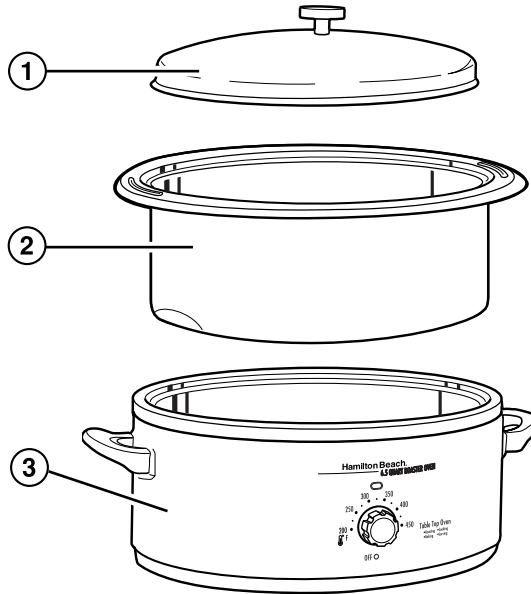
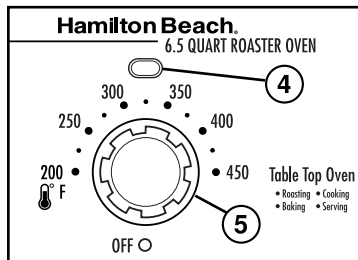
This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact an electrician to replace the obsolete outlet. Do not try to defeat the safety purpose of the polarized plug.

To avoid an electrical circuit overload, do not use another appliance on the same circuit with your roaster oven.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the roaster oven. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

# Parts & Features

1. Cover
2. Removable Insert Pan (6½ qt.)
3. Base
4. Indicator Light
5. Temperature Control



## Using Your Roaster Oven

**BEFORE FIRST USE:** Wash the insert pan and cover before using. During the first use of the roaster oven, some smoke and odor may be noticed. The smoke and odor should not be noticed after this first heating of the oven.

### Notes About Your Roaster Oven

- The insert pan should always be used when cooking in the roaster oven. If cooking large quantities of soups or stews, the insert pan may be used as the cooking pan in the roaster base. It may also be used as a large roasting pan in the roaster base.
- Do not use the insert pan as a baking pan for cakes, breads, or casseroles. A separate pan must be placed in the insert pan when cooking these foods.
- Before baking or roasting in the roaster oven, make sure the pan or dish you plan to use will fit by placing it in the insert pan.
- We do not recommend using oven roasting bags in the roaster oven.
- Do not remove the cover of the roaster oven unless necessary. Removing the cover allows heat to escape and affects the temperature of the roaster oven.
- The indicator light will cycle on and off when the oven is heating to maintain set temperature.

## How to Use

1. Make sure temperature control is turned to OFF. Plug cord into 120 volt AC outlet.
2. Place food to be cooked in a pan (or directly in the insert pan) and then place in the roaster oven and replace the cover.
3. Set temperature control to desired setting.
4. When finished cooking, remove cover and then remove food.
5. Turn temperature control to OFF and unplug roaster oven.

### Notes!

- The insert pan should always be placed in the roaster base when cooking.
- If your model has a nonstick insert pan, do not preheat the roaster oven. This will shorten the life of the nonstick coating.

## Roasting Meats and Poultry

- When preparing to roast, place the meat or poultry in the insert pan. Then place the insert pan in the roaster oven and replace the cover.
- We recommend the use of a meat thermometer to assure perfectly cooked roasts and poultry every time. If using a meat thermometer, the

meat or poultry should be removed from the roaster oven when the thermometer reading is 5 to 10 degrees below the desired temperature. The internal temperature will continue to rise after the meat has been removed from the roaster oven.

## Meat Roasting Chart

- The Roasting Chart lists cooking times for tender cuts of meat that are usually dry-roasted. These roasts are from the rib or sirloin area. To tenderize cuts from the leg (ham) or shoulder/chuck area, cook in liquid for a longer period of time.
- Roasting times indicated are approximate and should be used only as a general guideline. Individual cuts of meat and personal preference may dictate longer or shorter roasting times.

CUT	TEMPERATURE	MINUTES PER POUND
<b>Beef roasts</b> (4 lbs.)	325°F	12 to 20
<b>Pork roasts</b> (3 lbs.)	325°F	20 to 30
<b>Smoked ham</b>		
Cook before eating	325°F	15 to 30
Fully cooked	325°F	12 to 25

## Final Meat Thermometer Readings

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Cook to desired doneness by measuring the internal temperature of the meat with a meat thermometer.

MEAT	RARE	MEDIUM	WELL DONE
Beef	140°F	160°F	170°F
Pork	*	160°F	170°F
Lamb	140°F	160°F	170°F
Smoked ham Cook before eating Fully cooked			160°F 140°F
Poultry Roasting chicken Turkey			180°F 180°F

## Quantity Cooking

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- The insert pan may be used as a large cooking utensil when cooking or heating large quantities, about 5 quarts. It may be used to simmer sauces, soups, or stews, or simply to heat or warm large quantities.
- For example, set the temperature control at 250°F and the roaster oven will warm soup or spaghetti sauce from refrigerated temperature to serving temperature in about one hour.

## *Cleaning Your Roaster Oven*

1. Turn temperature control to OFF. Unplug roaster oven from outlet and let cool.
  2. Wash cover and insert pan in hot, soapy water. To remove burned-on food, let soak, then scrub with a nylon scouring pad. Rinse in hot water, then dry.
  3. Wipe the inside of the roaster base with a damp cloth.
  4. Wipe the outside of the roaster oven with a damp, soapy cloth; then dry.
- NOTE:** Never immerse roaster base in water or other liquid.

# *Recipes*

## **Baked Potatoes**

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3 to 4 pounds baking potatoes,  
about 5 to 8 potatoes

Scrub potatoes and pierce with a fork. Stack potatoes in the insert pan so that they do not touch sides. Place cover on roaster and bake at 400°F for 1 hour and 15 minutes or until tender when pierced with a fork.

## **Spinach Casserole**

---

½ cup chopped onions	1 tablespoon Worcestershire sauce
1 cup (about 4 oz.) sliced mushrooms	2 (3-ounce) packages cream cheese, room temperature and cut into cubes
¼ cup butter	½ teaspoon salt
2 (10-ounce) boxes frozen chopped spinach; thawed, drained and squeezed dry with paper towel	¼ teaspoon pepper
	¼ teaspoon nutmeg

Over medium heat, sauté the onions and mushrooms in the butter for about five minutes. Add the spinach, Worcestershire sauce, cream cheese, salt, pepper, and nutmeg. Cook until the cream cheese has melted. Spoon into a greased 6-cup casserole dish and bake at 375°F for 15 to 20 minutes. This can be prepared one day ahead of time and refrigerated. If it's been prepared ahead of time, bake for at least 30 minutes. **Makes 6 servings.**

## **Honey Roasted Spareribs**

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For marinade:

1 teaspoon minced garlic	1 tablespoon salt
1 cup packed light brown sugar	2 teaspoons ground ginger
1 cup honey	1 teaspoon Tabasco
¼ cup cider vinegar	4 racks pork spareribs (about 4 pounds)
¼ cup Worcestershire sauce	

Combine garlic, brown sugar, honey, vinegar, Worcestershire, salt, ginger, and Tabasco; mix well. Cut ribs to fit into insert pan without touching the sides. Coat spareribs with marinade. Place spareribs in insert pan and pour 1 cup of marinade over ribs. Roast at 350°F for one hour. Add remaining marinade and roast an additional hour. **Makes 4 servings.**

## Moroccan Chicken

---

3½ to 4 pound chicken	½ teaspoon ground ginger
1 teaspoon turmeric	½ teaspoon ground coriander
1 teaspoon salt	¼ teaspoon ground black pepper

Rinse chicken in cold water. Pat dry. Combine spices and seasonings and use to coat chicken. Place chicken in insert pan. Place cover on roaster and bake at 350°F for 1 hour and 15 to 30 minutes or until tests done. **Makes 4 servings.**

## Barbecued Brisket

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4 pounds beef brisket	½ teaspoon cumin
1 tablespoon chili powder	½ teaspoon dried, crumbled oregano
1 teaspoon minced garlic	¼ teaspoon ground sage
1 teaspoon paprika	¼ teaspoon ground cayenne pepper
1 teaspoon salt	¼ teaspoon black pepper
1 teaspoon sugar	

If necessary, cut brisket to fit in insert pan without touching the sides. Mix all the spices. Coat all of the brisket with the spice mixture. Wrap the brisket in heavy duty aluminum foil. Crimp the edges of the foil to seal. Place in the insert pan. Cover and roast at 250°F for 4 hours. Remove from the roaster. Thinly slice the brisket and serve with your favorite barbecue sauce or the juice from roasting. **Makes 10 servings.**

## Oven Roasted Beef Stew

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2 pounds beef chuck roast, cut into 1-inch cubes	3 cups water
1 pound bag baby carrots	1.5 ounce envelope beef stew seasoning mix
2 large potatoes, cubed	
2 10¾ ounce cans condensed cream of tomato soup	

Place beef, carrots, and potatoes in insert pan. In a bowl, whisk together the soup, water, and seasoning packet. Pour over beef and vegetables. Cover and roast at 250°F for 3 hours or until beef is tender. Occasionally remove cover and stir. **Makes 4 to 6 servings.**



## Fruit Crisp

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3 cups sliced apples (or frozen blueberries)	1 teaspoon cinnamon
1 cup quick oats	¼ teaspoon salt
⅔ cup brown sugar	¼ teaspoon nutmeg
½ cup flour	½ cup butter melted

Place apples or berries in a greased 9x5-inch loaf pan. In a medium bowl combine oats, brown sugar, flour, cinnamon, salt, and nutmeg. Stir to mix. Add butter and stir until crumbly. Spoon the mixture on top of fruit. Place pan in oven. Cover and bake at 400°F for 30 minutes or until bubbly. **Makes 4 servings.**

## Old Fashioned Bread Pudding

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6 slices bread	1 cup milk
2 eggs	14-ounce can sweetened condensed milk
2 egg yolks	1 teaspoon vanilla
½ cup sugar	

Grease a 9x5-inch loaf pan. Cut bread slices into 1-inch pieces. Dump into prepared loaf pan. Combine eggs, egg yolks, sugar, milk, sweetened condensed milk, and vanilla. Beat with whisk until mixed. Pour over bread in pan. Push bread down into mixture to completely coat. Pour 2 cups hot tap water into insert pan. Carefully set filled loaf pan in water. Cover and bake at 375°F for 45 minutes. **Makes 4 servings.**

## Overnight Egg Casserole

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3 cups soft bread cubes	1 cup milk
¾ cup grated Swiss cheese	1 tablespoon prepared mustard
½ cup grated Monterey Jack cheese	½ teaspoon pepper
4 eggs	6 slices bacon, cooked and crumbled

Grease a 9x5-inch loaf pan. Spread bread cubes in the pan. Sprinkle with cheeses. Combine eggs, milk, mustard, and pepper; mix until blended. Pour over bread and cheeses in pan. Cover and refrigerate overnight. When ready to cook, sprinkle crumbled bacon over top of casserole. Bake at 375°F for 1 hour or until set. **Makes 4 servings.**

## Cinnamon Loaf

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8-ounce can refrigerated dinner crescent rolls	¼ cup butter, softened
⅓ cup brown sugar	1 teaspoon cinnamon

Unroll dough to form 4 rectangles. In a small bowl combine sugar, butter, and cinnamon. Mix until smooth. Spread each rectangle with the mixture then starting from the short end, roll up jelly-roll style. Cut each jelly-roll into 4 pieces and place rolls, cut side up, in a greased 9x5-inch loaf pan. Bake at 375°F for 20 to 25 minutes or until golden. Invert onto plate and pull apart to serve. **Makes 4 servings.**

# Customer Service

If you have a question about your roaster oven, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your roaster oven. This information will help us answer your question much more quickly.

**MODEL:** \_\_\_\_\_ **TYPE:** \_\_\_\_\_ **SERIES:** \_\_\_\_\_

## TWO-YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, blades and/or agitators. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY HEREUNDER IS EXPRESSLY LIMITED TO THE REPAIR OR REPLACEMENT OF A DEFECTIVE PRODUCT OR AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID THEREFOR, AND ALL CLAIMS FOR SPECIAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

## CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

**Web site address: [www.hamiltonbeach.com](http://www.hamiltonbeach.com)**

## KEEP THESE NUMBERS FOR FUTURE REFERENCE!

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province.

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

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